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February 2025

Two Delicious Warm and Comforting Recipes for February

CHICKEN FAJITA PASTA BAKE

Ingredients:

- 1 pound ziti pasta
- 1 Tablespoon vegetable oil
- 1 medium onion, sliced
- 1 medium green bell pepper, sliced
- 1 pound boneless chicken breast, cubed
- 1 (16 ounce) jar salsa
- 2 (8 ounce) packages cream cheese, softened
- 1 (1 ounce) package taco seasoning
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can corn, drained
- 1 (16 ounce) package shredded Cheddar cheese, divided

Directions:

Fill a large pot with lightly salted water and bring to a rolling boil. Add ziti and return to a boil. Cook, stirring occasionally, until tender yet firm to the bite, about 10 minutes. Drain.

Meanwhile, heat oil in a skillet over medium heat. Add onion and green pepper; cook and stir until soft, 5 to 7 minutes. Transfer to a bowl.

Cook chicken in the same skillet until no longer pink in the center, 7 to 10 minutes.

Combine salsa, cream cheese, and taco seasoning in a saucepan over low heat; cook and stir until cream cheese is melted, about 5 minutes.

Preheat the oven to 350 degrees F.

Combine ziti, chicken, salsa mixture, onion mixture, black beans, and corn in a large bowl. Add 1/2 of the Cheddar cheese and mix until combined. Pour into a baking pan.

Bake in the preheated oven for 20 minutes. Sprinkle remaining Cheddar over top. Continue to bake until cheese is melted, about 10 minutes.



Photo by Angie Radcliffe Scott

BEST ITALIAN SAUSAGE SOUP

Ingredients:

- 1½ pounds sweet Italian sausage
- 2 cloves garlic, minced
- 2 small onions, chopped
- 2 (16 ounce) cans whole peeled tomatoes
- 1¼ cups dry red wine
- 5 cups beef broth
- ½ teaspoon dried basil
- ½ teaspoon dried oregano
- 2 zucchini, sliced
- 1 green bell pepper, chopped
- 3 Tablespoons chopped fresh parsley
- 1 (16 ounce) package spinach fettuccine pasta
- Salt and pepper to taste

Directions:

In a large pot, cook sausage over medium heat until brown. Remove with a slotted spoon, and drain on paper towels. Drain fat from pan, reserving 3 Tablespoons.

Cook garlic and onion in reserved fat for 2 to 3 minutes. Stir in tomatoes, wine, broth, basil, and oregano. Transfer to a slow cooker, and stir in sausage, zucchini, bell pepper, and parsley.

Cover, and cook on Low for 4 to 6 hours.

Bring a pot of lightly salted water to a boil. Cook pasta in boiling water until al dente, about 7 minutes. Drain water, and add pasta to the slow cooker. Simmer for a few minutes, and season with salt and pepper before serving.



Photo by Naples34102

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From *Recipes Old and New Tried and True*



This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

It features recipes from local residents, most of whom are no longer with us. We hope that you enjoy this monthly feature and that you may remember many of the people who shared their recipes.

The preface reads:

"Nacogdoches has always been famous for gracious East Texas hospitality and good cooking. This collection of old family recipes has been tried and proven many times and comes from our very best cooks. We hope they will add to your cooking pleasure."

CHICKEN LOAF

(Mrs. C. S. Jones)

and

OLD FASHION CHICKEN PIE

(Mrs. I. C. (Dick) Sullivan)

Chicken Loaf

4 1/2 lbs. diced, cooked hen 4 beaten eggs
2 cups bread crumbs 1/4 lb. butter
2 cups cooked rice 1 large permin, chopped fin
1 1/2 cups stock black pepper to taste
Mix well with a fork.
Bake 1 hr. in 325° oven

Sauce:

2 cans cream of mushroom soup
2 pimientos chopped
4 boiled eggs chopped
4 cups stock
Cook in double boiler until creamy.
Pour over loaf and serve.

Mrs. C. S. Jones

Old-Fashion Chicken Pie

Select a small hen or stewing chicken, salt and pepper, cover with water and stew until tender. Remove from broth and cool. Remove chicken from bones. Make pastry with two cups flour, 1/2 tsp. salt, 5 tabs. shortening. Roll, cut dumplings and add to broth while boiling. Add chicken meat and 1/4 cup sweet milk. Put into baking dish and top with pastry strips. Dot with butter and sprinkle with paprika or black pepper.
Bake 400° until brown about 40 min.

Mrs. I.C. (Dick) Sullivan

This recipe was given me by my Grandmother about 30 years ago.

-90-

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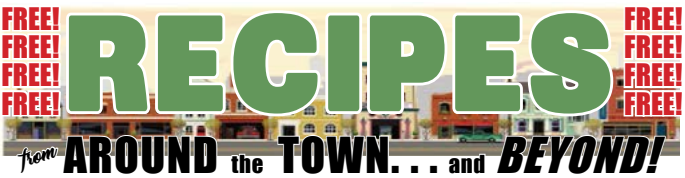
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Submitted by *Around the Town* Publisher, David Stallings

Precious Memories Recipes from Jean Stallings

My beautiful wife, Jean, passed away on July 4, 2020. She was an amazing wife, mother, and teacher. She was also a wonderful cook who loved preparing special meals for our family and friends.

Jean left us hundreds of her great recipes and I will share one of our favorites here each month. I hope that you'll enjoy them as much as we always did!



JELLO & DREAM WHIP SALAD

(From the Kitchen of Diane Jones)

INGREDIENTS:

- 1 small package of Jello
- 1 cup water
- 1 small can pineapple
- 1/2 cup sugar
- 3 ounces cream cheese
- 1 package Dream Whip

DIRECTIONS:

Combine first 4 ingredients and let come to a boil. Boil 3 minutes and while hot add cream cheese. When mixture starts to congeal, add 1 package of Dream Whip according to package directions. Let set till firm.

From Silvia Arnold of Lufkin

LEMON CRINKLES

- 1 box lemon cake mix
- 2 eggs
- 1/3 cup melted coconut oil or vegetable oil (I used vegetable oil)
- 1 Tablespoon freshly grated lemon zest
- 1 Tablespoon lemon juice (I used real lemon juice)
- 1/2 cup powdered sugar

Preheat oven to 375 degrees.

In large bowl mix together cake mix, eggs, oil, lemon zest and lemon juice. Do not over mix. Just mix til all ingredients are happily blended together.

Form dough into a round ball shape and wrap with wax or plastic wrap, refrigerate for 30 to 40 minutes.

Place 1/2 cup powdered sugar in shallow bowl, set aside.

Remove dough from refrigerator, form Tablespoon size balls.

Roll each ball in the powdered sugar, place on cookie sheet lined with parchment paper.

Bake at 375° for 7 - 9 minutes, until bottoms lightly browned.

Let cool on cookie rack before eating.

Repeat steps 1 - 8 to make another batch once you realized you have somehow eaten the entire first batch. They are that good! Enjoy!!



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by Areeda Schneider-Stampley



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CAJUN OKRA GUMBO

- 1 young fryer
- 2 Tablespoons all-purpose flour
- Salt and pepper to taste
- 1½ pounds fresh okra
- 1 tomato, chopped
- 1 large onion, chopped
- 2 Tablespoons shortening
- 3 Tablespoons shortening (from that used to fry chicken)
- 3 quarts water
- Additional salt and pepper to taste

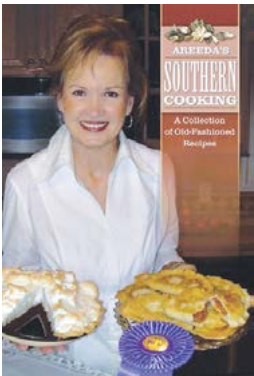
Cut up chicken; dredge with flour, salt and pepper. Fry until brown. Fry okra with tomato and onion in shortening. Make a roux in heavy skillet with grease from fried chicken and flour. Brown the roux. Add fried chicken and vegetables. Stir for a few minutes then add water. Add salt and pepper to taste. Cook for 2 to 2½ hours. Yield: 6-8 servings.



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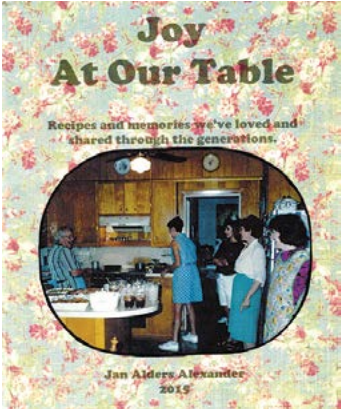
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Submitted by Jan Alders Alexander of Nacogdoches

This is delicious hot chocolate. To make an adult beverage, add a bit of peppermint schnapps. This will warm you up even on an Idaho winter sleigh ride!



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INGREDIENTS:

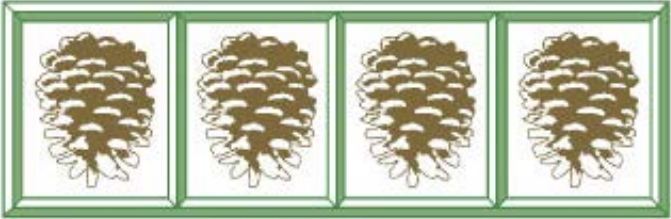
1 can sweetened condensed milk
1/2 cup unsweetened cocoa
1½ teaspoons vanilla extract
1/8 teaspoon salt
6½ cups hot water
Optional: Marshmallow topping

INSTRUCTIONS:

Combine all ingredients except marshmallow topping in a 2-quart glass measuring cup. I place in low, then warm crock pot, being sure to stir occasionally.

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**Submitted by David Stallings -
Around the Town Publisher**

The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



OYSTERS BIENVILLE

- 1 bunch green onions, chopped fine
- 1/4 lb. butter
- 3 Tablespoons flour
- 1 pint chicken or fish bouillon or broth
- 1 can chopped mushrooms
- 1/4 cup cheddar cheese
- 1/8 teaspoon paprika
- 3 egg yolks
- 3 oz. white wine (dry sauterne or sherry)
- 1/2 cup evaporated milk
- Salt, black pepper and hot pepper sauce to taste
- 1/2 lb. shrimp, chopped fine
- 1 teaspoon oregano



This recipe, used as a casserole dish, will serve 4-6 persons. It can also be used as a sauce to cover approximately 4 dozen oysters on the half-shell.

SAUCE

Mix shrimp, mushrooms and 1 1/2 oz. wine together. Set aside. Brown onions in butter; add flour and stir over a low flame until mixture is a light



brown. Add chicken or fish bouillon or broth, which has been heated, slowly — stirring all the while. Add shrimp, mushrooms and wine mixture until sauce is smooth and begins to thicken. Set aside to cool slightly.

Beat egg yolk well, but not too long with 1 1/2 oz. wine and the evaporated milk. Slowly pour the warm sauce into

this egg-wine-milk mixture stirring constantly so it will stay smooth and not curdle. Add liquor from pre-baked oyster shells and season to taste. Replace the whole mixture on the fire and cook over low heat for 10 to 15 minutes until thick, stirring constantly to prevent lumping or scorching. If too thin, add flour or cornstarch to thicken. Pour into four separate casseroles or ramekins and place 10 to 12 oysters in the middle of the mixture; cover with more of the sauce. Sprinkle well with cheddar cheese, place in 400° oven and bake until golden brown. **CAUTION:** Make sure oysters are placed between layers of sauce, as they will get extremely hard if they are cooked on the bottom.

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From 1989 Cookin' with the Dragon Band



This book was published in 1989 and sponsored by the Nacogdoches High School Band Boosters Club Boosters.

"Cookin' with the Dragon Band is a collection of favorite recipes from the families of NHS Band Students with additional contributions by community leaders and local restaurants."

Maybe it will bring back some memories or maybe you'll see one of your own recipes some day.

RIO GRANDE PORK ROAST

**Submitted by Carol Garrett,
mother of band student Aimee Garrett**

- | | |
|----------------------------|---------------------------|
| 4-5 pounds pork tenderloin | 1/2 cup apple jelly |
| 1/2 teaspoon salt | 1/2 cup catsup |
| 1/2 teaspoon garlic salt | 1 Tablespoon vinegar |
| 1/2 teaspoon chili powder | 1/2 teaspoon chili powder |

Place pork, fat side up, on rack of shallow roasting pan. Combine salt, garlic salt and half of chili powder. Rub into pork.

Roast at 325° for 2 to 2 1/2 hours or until meat thermometer registers 165°.

Toward the end of cooking time, combine in a saucepan the apple jelly, catsup, vinegar and remaining chili powder. Bring to a boil. Simmer uncovered for 2 minutes. Brush the roast with glaze and continue roasting for 15 minutes. Then remove roast from oven and let stand 10 minutes before slicing. Serve remaining sauce with meat.



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Bubba’s Original Sophiscated Southern Redneck Cookbook

“A Redneck’s take on sophisticated food!”

by Ken Stonecipher

Ken Stonecipher is a book editor and ghost writer living in Nashville, Tennessee. Among his many writing accomplishments are two cookbooks, “Bubba’s Original Sophiscated Southern Redneck Cookbook” and “Bubba’s Original Full-Fledged Southern Redneck Cookbook.”

Another cookbook in the writing stage is “All Things Cheesecake.” Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to his credit.



MARILYN’S BANANA NUT BREAD

My friend Marilyn Collins is the last livin’ southern belle. She cuts the crusts off the bread, never wears white shoes after Labor Day, believes cleanliness is next to Godliness, always writes her thank-you notes within twenty-four hours and when she spies the first jonquil of sprin’, she can smell the honeysuckle cascadin’ from the back fence of Stanton Hall in Natchez, Mississippi. She lives for the Pilgrimage; I know, because one year Anna Ruth, Matt and I accompanied her to that great big plantation home where the “wite folks” once had hissy fits whenever their cornpone wadn’t served up at the precise hour. Ah, Marilyn wuz in her element as we walked through house after house viewin’ the relics of a by-gone era. I waltzed with some lady in a big, hoop skirt and we listened to some old broad tell us how “Uncle Beauregard ‘burrened’ all the money jus so the Yangkees couldn’t git theyuh hayunds on it.” By the end of the first day I wuz wishin’ Uncle Beauregard had literally ‘burrened’ down the entire town. But Marilyn is sweet as sugar, pretty as a picture and can make banana nut bread so easily and flawlessly that I had to include it in this book. One bite and you’ll think the south will rise again. Let’s jus hope it’s not durin’ Pilgrimage!

- | | |
|--------------------------|------------------------|
| 1¼ cups granulated sugar | 1/2 teaspoon salt |
| 1/2 cup butter, softened | 4 teaspoons buttermilk |
| 3 eggs | 1/2 cup chopped pecans |
| 1½ cups sifted flour | 3 ripe bananas |
| 1 teaspoon soda | |

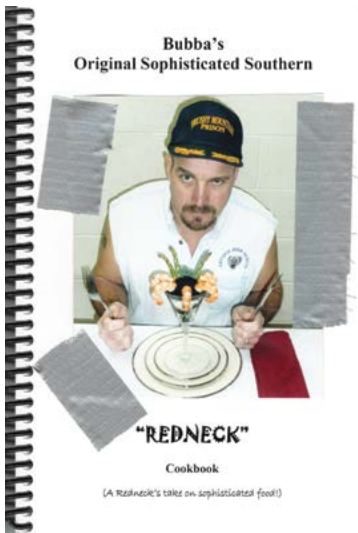
Blend butter and sugar until light and fluffy. Add eggs, one at a time, beatin’ after each addition. Combine dry ingredients and add to sugar mixture. Beat in buttermilk and bananas. Add pecans. Spread evenly in a loaf pan. Bake at 350° for approximately 50-60 minutes.

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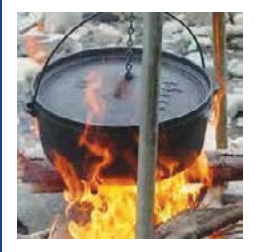


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From Julia Jones of Nacogdoches

For many years Julia ran IMPACT, a non-profit ministry in downtown Nacogdoches, that served the families of Nacogdoches thanks to the generosity of friends and family. She, along with a bevy of volunteers worked tirelessly to serve foster children and foster families in the Nacogdoches area.



CHEESY MASHED POTATOES

- 6 large potatoes, peeled and cut into pieces
- 8 oz. cream cheese
- 4 oz. shredded cheese
- 1/2 cup sour cream
- 1/3 cup chopped onion
- 1 egg
- 2 teaspoons salt
- 1/2 teaspoon pepper
- Additional shredded cheese for topping, if desired

Cook potatoes until tender and drain. In large bowl, mash potatoes, then add cream cheese, cheddar cheese, sour cream, onion, egg, salt and pepper. Beat until fluffy. Transfer to a greased two-quart baking dish. Cover and bake 45 minutes at 350°. Sprinkle with additional cheese, if desired. Serve warm.



IMPACT Cookbook available for purchase at IMPACT, 720 E. Main St., Nacogdoches, TX, 936.205.5921. Proceeds benefit foster children in the area.

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We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

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From Angela Bradford

After years of dedicating my life to the bustling world of the restaurant business, I had finally decided to hang up my apron and embrace the quiet life of retirement. However, as I navigated through a challenging period of health issues, I found myself yearning for the clatter of dishes, the chatter of patrons, and the warmth of the kitchen. The cafe wasn't just a part of my career; it was a part of me. As I began to recover, the thought of returning to Appleby Sand Cafe filled me with a renewed sense of purpose and excitement. I missed the aroma of fresh coffee in the morning and the satisfaction of serving a well-loved dish. My journey back to the cafe has been a gradual one, with my health and well-being guiding the pace. It's been heartwarming to see the community rally around us, showing their support on our Facebook page and filling the cafe with friendly faces when we opened our doors for limited hours. Now, as I continue to heal, we're delighted to welcome patrons on Thursdays and Fridays for lunch between 11 a.m. and 2 p.m., and on select Friday evenings. Each day back in the cafe is a reminder of the joy and connection that food can bring. For updates on our hours and special events, I invite everyone to stay connected through the Appleby Sand Cafe's Facebook page. It's a testament to the strength of community and the enduring love for a place that feels like home, not just to me, but to all who walk through its doors.

CREAMY PORK TENDERLOIN

- 2 lbs. pork tenderloin
- 2 cups water
- 1 onion, sliced
- 1 bell pepper, sliced
- Salt
- Pepper
- Garlic salt
- Cream of mushroom soup

Heat oven to 350°F. Cut pork tenderloin half way crosswise and sprinkle with salt, pepper and garlic salt. Place tenderloin in a baking dish. Cover with onions and peppers. Pour in 2 cups water. Bake until tender, about 50 minutes. Remove from oven. Add cream of mushroom soup and bake another 15 minutes. Serve over rice.

Printed with permission from Angela Bradford.
Purchase your copy of the cookbook by contacting her at 936.559.5151

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From Carolyn Plemper of San Antonio, Texas

ELEGANT CHEESECAKE

Crust:

- 1 cup graham cracker crumbs
- 1 stick of butter
- 1/2 cup pecans, chopped
- 2 teaspoons cinnamon

Mix well and pat into 9-inch springform pan; set aside.

Filling:

- 16 ounces of cream cheese
- 4 eggs
- 2/3 cup of sugar
- 1 teaspoon of vanilla (I add 1 teaspoon of almond flavoring)

Topping:

- 2 cups sour cream
- 1/4 sugar
- 1 teaspoon vanilla

Beat cream cheese until smooth and add other ingredients. Beat until very smooth and pour over crust. Bake at 300 degrees for 50 minutes. Remove from oven for 10 minutes. Blend topping ingredients and spread over cheesecake. Return to oven for 10 minutes.

Chill overnight for best results.



LIVE MUSIC FRIDAY & SATURDAY NIGHTS!

Steak Night Thursday

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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941. The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated to preserving the tradition and heritage handed down from that generation of the 1870s. Most of them came from Cefalu, Sicily, situated 40 miles east of Palermo, on the beautiful Adriatic Sea. The descendents of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

To preserve their heritage—with its art of Sicilian cooking—for future generations, this cookbook was created.

SPITINI

(Ellen Piraino)

- 1 lb. very thinly cut round steak (4x4 inches)
- 1 cup bread crumbs
- 1/2 cup grated Italian Romano cheese
- 1 dash garlic powder
- Pinch of salt
- Dash of black pepper
- 4 bay leaves



Mix all dry ingredients well and pour in a pan (except bay leaves). Put 4 Tablespoons of olive oil in a shallow pan (such as a cake pan). Salt thinly cut pieces of steak and dip each piece in olive oil and then bread mixture. Roll each piece and stick a toothpick into it. That keeps roll from opening up as it cooks. Place each roll side by side in a shallow baking pan and add a bay leaf here and there on top or between rolls. Add 1/4 to 1/2 cup of water. Set oven at 350° and bake for 20 to 30 minutes. During baking, if water evaporates, add more water, small amount. Then place under broiler until lightly browned. Serve plain or add tomato sauce on top.

Tomato Sauce:

- 1 (No. 3) can whole or chopped, peeled tomatoes
- 1/4 teaspoon garlic powder, or 2 sections fresh garlic buds, chopped fine
- 1 Tablespoon sugar
- Dash of salt and black pepper
- 5 sweet basil leaves (fresh), or 1 teaspoon dried

Put sauce ingredients in a skillet and simmer until tomato pieces have dissolved and sauce is smooth. Cook about 10 minutes; stir constantly. Spoon on top of rolled meat.

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February Backyard Barbecuing

Planked Salmon with Maple-Mustard Glaze

This is a very popular salmon recipe. Not only is it easy, but it relies on ingredients you likely have in your pantry: Dijon mustard, mayonnaise, and a spoonful of pure maple syrup. Though the recipe calls for soaking the plank for 1 hour in water, you can char one side of the plank over a hot fire before loading it with food to amplify the smoke flavor. Your choice.

Ingredients:

For the glaze:

- 2/3 cup mayonnaise, preferably Hellmann's
- 1/4 cup Dijon-style mustard
- 2 Tablespoons chopped fresh dill
- 1 Tablespoon maple syrup

For the fish:

- 1 2-pound salmon fillet (preferably wild), pin bones removed
- Coarse salt
- Freshly ground black pepper

Instructions:

Soak the cedar plank for 1 hour in cold water to cover.

Set up your grill for indirect grilling and preheat to medium-high (400 degrees).

Make the glaze: Place the mayonnaise, mustard, dill, and maple syrup in a mixing bowl and whisk to mix.

Drain the cedar plank and dry. Arrange the salmon fillet on top and season generously on both sides with salt and pepper. (End with the skin side down.) Spread the glaze evenly over the salmon.

Place the plank with the salmon on the grill over the drip pan. Indirect grill the salmon until the glaze is puffed and browned and the fish is cooked through, 20 to 30 minutes. Use an instant-read meat thermometer inserted through one end to check for doneness: the salmon should be about 130 degrees.

Transfer the plank to a heatproof platter and serve the fish right off the plank.



Perfect Grilled Chicken Breast

Making Perfect Grilled Chicken Breast is easier than you think. These 5 simple steps ensure you get tender, juicy chicken breasts every time.

Ingredients:

- 4 boneless, skinless chicken breasts, about 2 pounds
- 2 Tablespoons Signature Sweet Rub

Signature Sweet Rub:

- 1/4 cup dark brown sugar
- 1 Tablespoon coarse sea salt
- 2 teaspoons cracked black pepper
- 2 teaspoons smoked paprika (hot or mild, whichever you prefer)
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon ground mustard
- 1/2 teaspoon cayenne pepper

Grilled Chicken Breast Marinade:

- 1/3 cup olive oil
- 3 Tablespoons white wine vinegar
- 2 ounces Parmesan cheese shredded
- 2 cloves garlic minced
- 2 teaspoons sugar
- 2 teaspoons Italian seasoning
- 1 teaspoon black pepper
- 1 teaspoon salt



Instructions:

Trim the chicken breasts. Trim any excess fat, rib meat, connective tissues, or loose pieces of chicken meat from the breasts.

Marinate the chicken. Combine the ingredients for the marinade in a gallon sized zip top bag and add the trimmed chicken to the marinade. Press any air out of the bag and seal tightly. Massage the dressing around the chicken breasts. Refrigerate for 4-8 hours (8 hours for the best results).

Preheat the grill. When you're ready to cook, preheat your grill to 350 degrees F with two-zone heat.

Season the chicken breast. Remove the chicken from the marinade and lightly shake off any excess marinade. Season on both sides of the breast with Signature Sweet Rub or Chicken Seasoning.

Grill over indirect heat. Place the seasoned chicken on the indirect side of the grill and close the lid. Cook until the internal temperature reads 155 degrees F with an instant read thermometer. This step typically takes 25-30 minutes, but will vary based on grill temperature, meat thickness, etc. This is why a good thermometer is crucial.

Sear over direct heat. Move the chicken breasts over to the direct heat side of the grill and sear for 2-3 minutes per side until you have some nice color on the chicken and the internal temperature reads 160 degrees F.

Rest and serve. Remove the chicken breasts to a plate and cover immediately with foil. Allow the chicken to rest, covered, for 5-10 minutes before slicing and serving.

Chargrilled Prawn and Asparagus Skewers with Burnt Orange

Ingredients:

- 1/4 cup olive oil, plus extra to brush
- 1 1/2 teaspoons smoked paprika (pimenton)
- 2 garlic cloves, crushed
- 2 oranges, 1 juiced, 1 cut into wedges
- 2 Tablespoons finely chopped fresh oregano
- 18 extra-large green king prawns, peeled (tails intact), deveined
- 1 bunch asparagus, cut into 1 1/4" lengths
- 1/3 pound dried chorizo, cut into 18 pieces

Instructions:

Combine the oil, paprika, garlic, orange juice and 1 Tablespoon oregano in a small bowl. Add the prawns and toss to coat. Chill for 30 minutes to marinate.

Soak toothpicks or skewers in water for 15 minutes. Heat a barbecue or chargrill to medium-high. Thread 1 prawn, 1 piece of asparagus and 1 slice of chorizo onto each skewer. Repeat with remaining ingredients to make 18 skewers.

Grill skewers, in batches, for 3 minutes each side or until cooked through. Scatter with remaining 1 Tablespoon of oregano. Brush orange wedges with a little extra oil, then grill for 2 minutes each side or until charred. Serve with prawn skewers.



PLEASE SEND US YOUR RECIPES!

We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

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Thank you so much!

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Angelina Co. Chamber of Commerce - 1615 S. Chestnut
Angelina Manufactured Housing - 3907 N. Medford Dr.
Best Western Plus - 3211 S. 1st St.
Big's - 2400 E. Denman Ave.
Big's - 1902 W. Frank Ave. (Hwy 94)
Big's - 3644 Hwy 69 N
Big's - 3889 Hwy 69N
Big's - 3122 Adkinson Dr. (Hwy 103E)
Big's - 4609 Hwy 103E
Big's - 620 N. Raguet
Big's Valero - 1910 N. Timberland
Big's Texaco - 103 N. John Redditt Dr.
Big's Texaco - 1203 S. Chestnut St.
Bodacious BBQ - 2207 W. Frank Ave. (Hwy 94)
Brookshire Brothers - 301 S. Chestnut
Brookshire Brothers Gaslight Plaza - 1807 W. Frank Ave.
Brookshire Brothers Express - 2106 S. 1st St.
Casa Morales Mexican Restaurant - 1001 S. 1st St.
Catfish King - 806 S. Medford Dr.
Chen's - 302 S. Timberland Dr.
Cherry's Grocery & Valero - 2701 N. Raguet
Crown Colony Shell/Snappy's - 101 Champion Dr
Food Mart Exxon - 612 Frank Ave
Food Mart Exxon - 6480 Hwy 69S
Holiday Inn Express - 4404 S. 1st
JR Food Mart - 1114 E. Denman Ave.
Lone Star Charlie's Family Restaurant - 1910 E. Denman Ave.
Lucky's Chevron - 3385 Ted Trout Dr. (Hwy 94W)
Lucky's Valero - 1707 N. John Redditt Dr.
Massingill's Meat Mkt - 3728 Hwy 69N
Maytag Laundry - 601 S. 1st
Mexico Express - 1603 W. Frank Ave. (Hwy 94W)
Mom's Diner - 420 W. Frank Ave.
Napoli's Restaurant - 107 W. Lufkin Ave.
On the Road - 4110 S. 1st St.
On the Road - 3503 S. Chestnut
On the Road - 1001 E. Denman Ave.
On the Road - 2909 E. Denman Ave (Hwy 69S)
Pablo's BBQ & Mexican Food - 3900 Hwy 69N
Pelican Pointe Cajun Kitchen - 1302 N. John Redditt Dr
Quality Inn - 4306 S. 1st
Ralph and Kacoo's - 3107 S. 1st (Hwy 59S)
Ray's Drive In - 420 N. Timberland Dr.
Ruslica's Kitchen - 317 S. Timberland Dr.
Shell Food Mart - 3008 Adkinson Dr. (Hwy 103E)
Sleep Inn/MainStay Suites - 2409 N. Timberland Dr.
Sofy's Tacos & Donuts - 102 N. Raguet St.
Stringer's Lufkin Barbecue - 203 S. Chestnut St.
Tia Juanita's Fish Camp - 3102 S. John Redditt Dr.
Timberland Chevron - 804 N. Timberland Dr.
Tommy's Watch & Jewelry - 800 S. Timberland Dr.
Walgreens - 102 N. Timberland Dr.
Walgreens - 1000 W. Frank Ave.
West Loop Chevron - 904 S. John Redditt Dr.

In Diboll:

Brookshire Brothers - 221 N. Temple Dr. (U.S. Hwy 59)
Chevron - 701 S. Temple Dr. (U.S. Hwy 59)
Diboll Depot - 1605 N. Temple Dr. (U.S. Hwy 59)
Diboll Public Library - 300 Park St.
Los Jarritos - 903 N. Temple Dr. (U.S. Hwy 59)
On The Road - 1580 N. Temple Dr. (US Hwy 59)
Tacos Mexico - 575 N. Temple Dr. (US Hwy 59)
Valero - 605 N. Temple Dr. (U.S. Hwy 59)

In Homer:

Homer Mini Grocery - 7075 Hwy 69S

In Hudson:

Brookshire Brothers Express - 5750 Ted Trout Dr. (Hwy 94W)
Brookshire Brothers Express - 6564 Ted Trout Dr. (Hwy 94W)

In Huntington:

Brookshire Brothers - 885-A Hwy 69S
HTC Huntington Food Mart - 191 Hwy 69S
Little Boots Grocery & Chevron - 101 Hwy 69S
New Way Valero - 461 Hwy 69S
Papa's Pit & More - 501 N. Main St.

In Pollok:

Brookshire Brothers/Polk's - 6925 Hwy 69N

In Redland:

JOC Stop Exxon - 5389 US Hwy 59N

In Zavalla:

Brookshire Brothers Express - 198 E. Main St.
Coleman's Store - 188 Hwy 147 (@ Hwy 63)

NACOGDOCHES COUNTY (126 LOCATIONS)

In the City of Nacogdoches:

Appleby Sand Mercantile Cafe' - 6530 FM 2609
Appleby Sand Depot - 3023 Appleby Sand Rd.
Appleby Sand Valero (Nick's) - 4518 Appleby Sand Rd.
Arbor - 3002 Westward Dr.
Auntie Pastas - 211 Old Tyler Road
Barbecue House - 704 N. Stallings Dr
Barkeeps - 3308 North St.
Big's - 2430 SE Stallings Dr.
Big's - 540 NE Stallings Dr.
Blue Eyed Coco's Market Square - 412 E. Main St.
Boatman Tire & Service - 315 N. University Dr.
Boles Feed - 913 South St.
Brendyn's BBQ - 601 E. Main St.
Brookshire Brothers - 1402 N. University Dr.
Brookshire Brothers - 1216 South St.
Brown Family Health Center - 1407 E. Main St.
Butcher Boy's - 603 North St.
Cataract, Glaucoma & Retina Consultants - 3302 NE Stallings Dr.
CC's Smokehouse - 2709 Westward Dr.
Chamber of Commerce - 2516 North St.
Charles Pool Real Estate - 3505 North St.
Chevron - 1000 N. University Dr
Chevron - 3228 North St
Chique-n-Tiques on Main - 409 E. Main St.
CiCi's Pizza - 3801 North St. - Suite 19
Claw Daddy's Market - 3322 Center Hwy
Clear Springs - 211 Old Tyler Rd.
Coldwell-Banker Blueberry Realty - 112 E. Main St.
Comfort Suites - 3429 South St.
Copy Center Nac - 2618 North St.
Country Kettle Buffet - 3205 N. University Drive - Suite S
Days Inn and Suites by Wyndham - 2724 North St;
Depot Chevron - 428 W. Main St.
Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W
Dr. Ronnie Hancock Family Dentistry - 1302 Raguet St.
El Lindo Mexico - 1102 SE Stallings Dr.
El Ranchero Restaurant - 123 King St.
El Taco Salsa - 4512 North St.
Exxon - 3104 N. University Dr
Exxon - 5105 North St;
Farmers State Bank - 3540 NE Stallings Dr.
Fitness 360 - 4822 N. University Dr.
G & G Lock & Safe - 916 Park St.
Gound Chevrolet - 1015 North Street
Granary Health Foods - 4411 South St.
Guacamole's Mexican Restaurant - 1315 North St.
H & Z Valero - 1626 N. University Dr.
Hampton Inn - 3625 South St.
Herman Power Tire - 222 South St.
Holiday Inn Express - 200 Holiday Lane
HoneyBee Health Foods - 3801 North St. - Suite 17
Hop In/Roady's Chevron - 4919 NW Stallings Dr.
Independence Manor - 1501 Pruitt Hill Dr.
Java Jack's - 1122 North Street
Johnson Furniture - 106 E. Main
K.J.'s Convenience Store/Exxon - 5713 South St
Kinfolks - 4817 NW Stallings Dr
Kline's Wrap-It-Up - 628 N. University Dr.
Kroger - 1215 North St.
Kroger - 3205 N. University Dr.
Kyle Brasher Insurance - 212 South St.
Lehmann Eye Center - 5300 North St.
Linda's Cutting Edge - 2211 S. University Dr.
Lone Star Farm & Home Center - 608 W. Main St.
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Martin Kennel - 512 CR 217
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Meadow Ridge Outdoors - 1090 CR 231
Memory Lane - 3205 N. Univrsity Dr. - Suite F
Mike Perry Motors - 3812 South St.
Mike's BBQ - 1622 South St.
Milford's Barber Shop - 110 N. Church St
Motel 6 - 4809 NW Stallings Drive
Mustard Seed - 1330 N. University Dr.
NacBurger - 3205 N. University Dr.
Nacogdoches Arts Collaborative - 320 North St - Suite 307
Nacogdoches County Expo/Civic Center - 3805 NW Stallings Dr.
Nacogdoches CVB - 200 E. Main St.
Nacogdoches Senior Center - 1601 W. Austin St.
Napoli's Restaurant - 2119 North St.
Nikki Evans-Wallace State Farm Insurance - 332 N. University Dr.

NACOGDOCHES COUNTY

In the City of Nacogdoches

On The Road Valero - 1304 NW Stallings Dr.
Papi's Mexican Restaurant - 422 E. Main St.
Perry Propane - 6500 Franklin St
Pike Saw & Tool - 2502 NW Stallings Dr.
Pineywoods Financial - 303 Creek Bend Blvd - Suite B
Quality Inn - 3215 South St.
R & K Distributors - 6821 North St.
Red House Winery - 108 E. Pilar St.
Renfro's Glass - 714 North St.
Rhinstone Rifles Boutique VIP - 404 E. Main St.
Rick's Valero/Dickies BBQ - 3505 South St.
Roma's Italian Kitchen - 124 E. Main St.
Sam's Southern Eatery - 1220 North St.
Simpson Real Estate - 104 North St.
Sombremos - 3000 North St.
Spark by Hilton - 3909 South St.
Sunshine Food Mart - 2013 North St.
TA Express/Gateway Shell/Denny's - 2615 N. Stallings Dr.
Taquitos El Jaliscience - 3217 North St.
Taqueria El 21 - 1422 Douglass Road
Texas Bank - 500 North St.
Texas State Optical - 4729 NE Stallings Dr.
Thrall's Grocery, Deli & Cafe' - 7144 Hwy 21 East
VIP Cleaners - 4515 North St. - Suite 1
Walgreens - 3004 North St.
Walmart - 4810 North St
Windhill Apartments - 1324 Pruitt Hill Dr.
Woden Rd. Qwik Stop - 2500 Woden Rd

In Appleby:

Gimme's Exxon - 14542 North U.S. Hwy 59
Stuckey's - 14084 North U.S. Hwy 59

In Central Heights:

Brookshire Brother's Express - 9855 U.S. Hwy 259 North
Central Heights Depot/Whataburger - 10175 U.S Hwy 259 North
Taco Riendo - 9115 U.S. Hwy 259 North

In Chireno:

Chireno's Cafe' - 716 Main St.

In Cushing:

Clyde Partin Monument Co. - 869 Cypress Ave. (Hwy 204)
Cushing Food Mart - 230 Cypress Ave. (Hwy 204)

In Douglass:

Douglass Cafe' - 15419 W State Hwy 21
Goose Landing - 11332 S FM 225 (Lake Nacogdoches Rd.)

In Garrison:

Bulldog Express/J & S Food Mart - 381 N U.S. Hwy 59
Garrison Gas & Convenience Store Exxon - 432 N U.S. Hwy 59

In Martinsville:

L & M Quick Stop - 13101 Hwy 7

In Woden:

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SAN AUGUSTINE COUNTY (1 LOCATION)

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia St.

SHELBY COUNTY (19 LOCATIONS)

In the City of Center:

Boles Feed Co. - 101 Porter St.
Boyd Adams Barber Shop - 424 U.S. Hwy 96N
Brookshire Brothers - 105 Hurst St.
Covington Lumber & Bldg Materials - 1595 Tenaha St.
Farmers State Bank - 115 Shelbyville St.
H & S Discount Foods - 705 Shelbyville St..
Rancho Grande - 816 Tenaha St.
ReSale Mall - 730 Shelbyville St
Shelby County Chamber of Commerce - 100 Courthouse Square A-101
T/R's Steaks & More - 892 Hurst St.

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Trail's End Grocery & RV Park - 5437 FM 3172

In Joaquin:

Bink's Joaquin Quick Stop - 12762 U.S. Hwy 84
Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84
NuWay Convenience Store - 13054 Hwy 84

In Shelbyville:

Shelbyville Grocery and Valero - 5270 Hwy 87S

In Tenaha

Bink's Quick Stop - 300 S. George Bowers Dr. (Hwy 59)

In Timpson:

Bink's Timpson Quick Stop - 674 N. 1st St. - Hwy 59
Boss Lady Bakery - 538 Timpson St
Brookshire Brothers- 829 N. 1st St - Hwy 59

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